



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X6060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

|  |  |  |  |  |  |  |                              |  |
|--|--|--|--|--|--|--|------------------------------|--|
| Establishment Name<br><b>Kroger Co. #3916</b>  |  |  | Telephone Number<br><b>812 948 2817</b>                                    |  | Date of Inspection (mm/dd/yr)<br><b>8/1/2019</b>   |  | PERMIT #<br><b>19-171</b>    |  |
| Establishment Address (number and street, city, state, zip code)<br><b>200 New Albany Place New Albany, IN 47150</b> |  |  | Owner<br><b>Kroger Limited Partnership / Attn: Kroger Business License</b> |  | Follow-up<br><b>YES</b>                            |  | Release Date<br><b>TODAY</b> |  |
| Owner's Address<br><b>P.O. Box 305103</b>  |  |  | Purpose:<br><b>( ) Routine</b>   |  | Summary of Violations:<br><b>C 6 NC 7 R 1</b>      |  |                              |  |
| Person in Charge<br><b>Garrett Hillerich</b>   |  |  | 2. Follow-up   |  |  |  |                              |  |
| Responsible Person's E-mail  |  |  | 3. Complaint   |  | Menu Type (See back of page)<br><b>1 2 3 4 5 X</b> |  |                              |  |
| Certified Food Manager<br><b>Garrett Hillerich (4/10/24)</b>   |  |  | 4. Pre-Operational   |  |  |  |                              |  |
|  |  |  | 5. Temporary   |  |  |  |                              |  |
|  |  |  | 6. HACCP   |  |  |  |                              |  |
|  |  |  | 7. Other (list)  |  |  |  |                              |  |

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

| Section# | C/NC | R | Narrative   | To Be Corrected By |
|----------|------|---|---|--------------------|
| 191      | C    |   | Observed undated cantelope pieces in deli walk-in                           | Today              |
| 204      | C    | R | Observed (2) deli employees handling cell phones                            | Today              |
| 294      | C    |   | Measured 3-comp sanitizer in deli at 0/ppm                                  | 1 week             |
| 295      | C    |   | Observed deli employee use an active brand knife to open boxes              | Today              |
| 438      | C    |   | Observed unlabeled spray bottle in seafood cooler                           | Today              |
| 177      | NC   |   | Observed case of chips on deli dry stock floor                              | Today              |
| 202      | NC   |   | Observed dated can of olives not segregated in deli dry stock               | Today              |
| 218      | NC   |   | Observed both rotisseries to be leaking when in use                         | 1 month            |
| 297      | NC   |   | Observed the following pieces of equipment needing cleaned:                 | 1 week             |
|          |      |   | 1) Tea bulb and spigots in customer dining area                             |                    |
|          |      |   | 2) Bulk ice interior in meat department                                     |                    |
|          |      |   | 3) Retail cooler basin/catch pans at shredded cheese wall                   |                    |
|          |      |   | 4) Spray wall ceiling in produce fresh wall 5) Sweeps on bulk wall          |                    |
| 415      | C    |   | Observed gnats in deli BOH prep area  | 1 week             |
| 426      | NC   |   | Observed Coca-Cola selfserve unit to be dirty and broken                    | 1 month            |
| 430      | NC   |   | Observed "light out in BOH walk-in freezer and 2) stained ceiling in dining | 1 month            |
| 433      | NC   |   | Observed mop not properly hung to dry in cheese shop                        | Today              |

|   |     |  |  |
|---|-----|--|--|
| Received by (name and title printed):<br><b>Garrett Hillerich</b> |     | Inspected by (name and title printed):<br><b>A.J. Ingram (EHS)</b> |  |
| Received by (signature):<br>                                      |     | Inspected by (signature):<br>                                      |  |
| cc:   | cc: | cc:  |  |

## MENU TYPE

|   |  |
|---|--|
| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.   |
| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.   |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.  |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.  |

# Floyd County Health Department Inspection Notes

502 457 7281















